INSTRUCTIONS

HPX SERIES STEAMERS

MODELS

HPX3	*ML-126826*
HPX5	*ML-126827*

HOBART CORPORATION

701 S. RIDGE AVENUE
TROY, OHIO 45374-0001

937-332-3000

www.hobartcorp.com

FORM 34665, Rev. A (Mar. 2002)

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INSTALLATION, OPERATION AND CARE OF MODEL HPX SERIES STEAMERS

PLEASE KEEP THIS MANUAL FOR FUTURE USE

GENERAL

The Hobart steamer cooks vegetables, frankfurters, eggs, chicken, sausage, fish, corned beef and many other meats and food items. These steamers are produced with quality materials and workmanship.

The HPX3 Steamer is rated at 9.0 kW. It can be converted in the field to 6.0 kW with an optional $^2/_3$ connection. The HPX5 Steamer is rated at 15.0 kW. It can be converted in the field to 10 kW with an optional $^2/_3$ connection. Contact your local Hobart service technician to convert to the optional kW rating.

Proper installation, usage and maintenance of your steamer will result in many years of satisfactory performance.

It is suggested that you thoroughly read this entire manual and carefully follow all of the instructions provided.

INSTALLATION

Before installing, verify the electrical service agrees with the specifications on the machine data plate on the left side panel. If the supply and equipment requirements do not agree, do not proceed with the installation. Contact your dealer or Hobart Corporation immediately.

UNPACKING

This steamer was inspected before leaving the factory. The transportation company assumes full responsibility for safe delivery upon acceptance of the shipment. Immediately after unpacking, check for possible shipping damage. If the steamer is found to be damaged, save the packaging material and contact the carrier within 15 days of delivery. Carefully unpack the steamer and place in a work-accessible area as near to its final installed position as possible.

LOCATION

The installation location must allow adequate clearances for servicing and proper operation. Minimum clearances for proper air circulation are 2" (5.1 cm) on the sides and 6" (15.2 cm) on the back.

ASSEMBLY

This steamer comes with four 4$^1/_2$" (11.4 cm) support legs and four large flat washers. Place the steamer on its left side, being careful to avoid scratching the finish. Place one flat washer on the bolt side of each leg. Thread the four legs into the mounting holes provided. Do not mount the steamer directly to a countertop unless the support legs are in place.

INSTALLATION CODES AND STANDARDS

The steamer must be installed in accordance with:

In the United States of America:

1. State and local codes.
2. National Electrical Code, ANSI/NFPA-70 (latest edition). Copies may be obtained from The National Fire Protection Association, Batterymarch Park, Quincy, MA 02269.

In Canada:

1. Local codes.
2. Canadian Electric Code, CSA C22.2 (latest edition). Copies may be obtained from The Canadian Standard Association, 178 Rexdale Blvd., Etobicoke, Ontario, Canada M9W 1R3.

LEVELING

The steamer must be level for proper operation. Place a carpenter's level on top of the steamer. Level the steamer front to back and side to side by turning the adjustable feet.

ELECTRICAL CONNECTIONS

WARNING: ELECTRICAL AND GROUNDING CONNECTIONS MUST COMPLY WITH THE APPLICABLE PORTIONS OF THE NATIONAL ELECTRICAL CODE AND/OR OTHER LOCAL ELECTRICAL CODES.

WARNING: DISCONNECT ELECTRICAL POWER SUPPLY AND PLACE A TAG AT THE DISCONNECT SWITCH TO INDICATE YOU ARE WORKING ON THE CIRCUIT.

When making electrical connections, use copper wire suitable for at least 200°F (90°C). The steamer must be grounded. The wiring diagram is located on the inside of the right panel.

Steamers wired for 1-phase can be changed to 3-phase, or vice versa, by relocating the jumper wires on the terminal block, as shown on the wiring diagram.

ELECTRICAL DATA

Model	Volts	kW	Amp @ 1-PH	Amp @ 3-PH
HPX3	208	*6 9	28.9 43.3	N/A 25.0
	240	*6 9	25.0 37.5	N/A 21.7
	480	*6 9	NA	N/A 10.9
HPX5	208	*10 15	48.1 72.2	N/A 41.7
	240	*10 15	41.7 62.5	N/A 36.1
	480	*10 15	NA	N/A 18.1

*See single phase $^2/_3$ connections on wiring diagram.

SERVICE CONNECTIONS

Plumbing Connections

No plumbing connections are required as the steamer is filled manually.

Drain Connections

No drain connection is required. Drain the steamer into a suitable container with a 3 gallon minimum capacity.

CAUTION: Do not connect steamer drain solidly to any drain piping. The steamer drain must vent to the atmosphere to avoid creating a back-pressure and possible back-siphoning into the compartment.

ELECTRICAL CONNECTION:	∅ 1-1/4" HOLE FOR ELECTRICAL CONNECTION.
DRAIN:	1/2" NPT

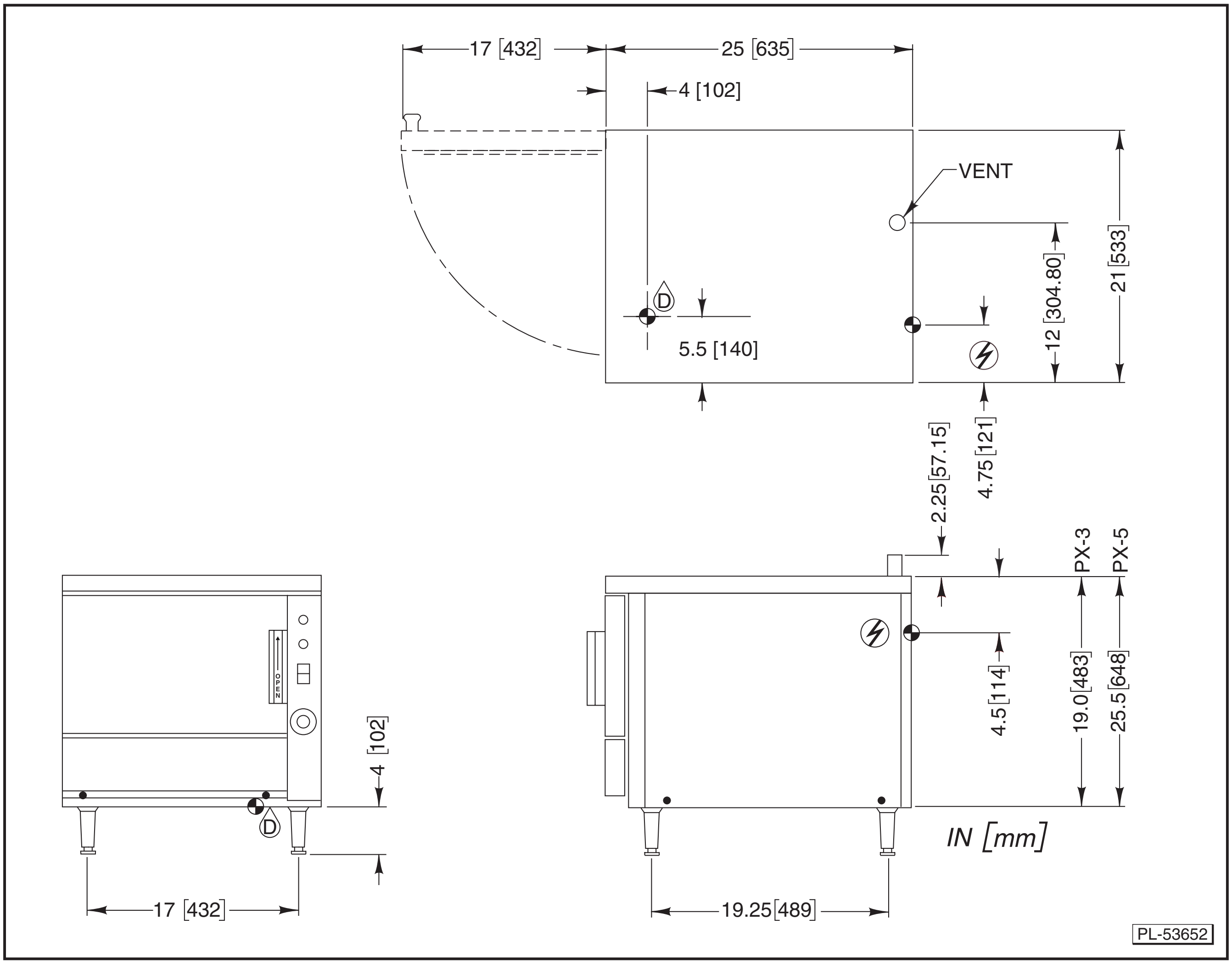


Fig. 1

WATER CONDITION

For best results, Hobart recommends that the water supply meet the following specifications:

- Hardness of two grains or 35 ppm.
- Total dissolved solids (TDS) — 60 ppm.
- Ph factor of 7.0 to 7.5.

These specifications can easily be obtained with the use of a properly maintained water softener.

VENT HOOD

Some local codes may require the steamer to be located under an exhaust hood. Information on the construction and installation of ventilating hoods may be obtained from the *Standard for Vapor Removal for Cooking Equipment*, NFPA No. 96 (latest edition).

BEFORE FIRST USE

Thoroughly clean the steamer before using for the first time. See CLEANING on page 10.

TESTING PROCEDURE

WARNING: THE STEAMER AND ITS PARTS ARE HOT. USE CARE WHEN OPERATING, CLEANING, OR SERVICING THE STEAMER. THE COOKING COMPARTMENT CONTAINS LIVE STEAM AND HOT WATER. STAY CLEAR WHILE OPENING THE DOOR.

Once the steamer is at its final location, thoroughly test the steamer before operation.

1. Make sure the door opens and closes properly.
2. Close the drain valve on the bottom of the steamer. Open the door and pour water into the cooking compartment up to the water level mark (the water level mark is visible on the back wall of the steamer).
3. Select CONTINUOUS on the COOKING MODE switch.
4. Close the steamer door; the heater light should come on. Open the door; the heater light should go off.
5. Close the compartment door and wait approximately 10 minutes. When the heater light goes off, the steamer is ready.
6. Select TIMED on the cooking mode switch.
7. Set the timer for 5 minutes.
8. When the timer returns to 0, an audible alarm should sound signaling the end of the cooking cycle. To silence the audible alarm, turn the dial timer to OFF.
9. To turn the steamer off:

   a. Select the OFF mode on the cooking mode switch.
   b. Allow the steamer to cool.
   c. Open the drain valve and drain the water from the steamer.
   d. Open the compartment door to allow the inside to dry out.

OPERATION

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CONTROLS (Fig. 2)

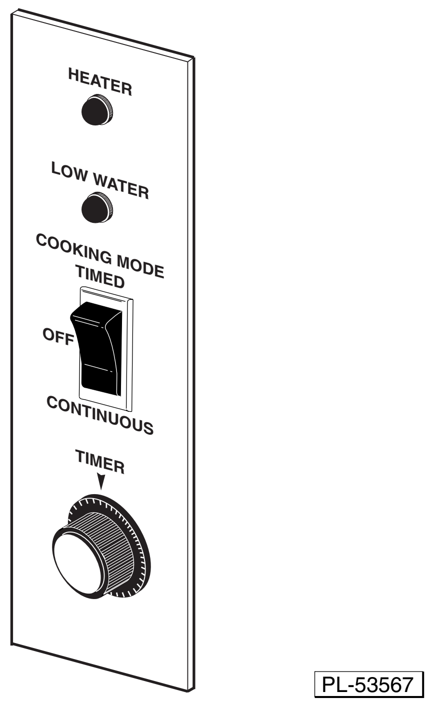


Fig. 2

HEATER LIGHT	When lit, indicates water is being heated in the cavity. Comes on with heating elements when the TIMED or CONTINUOUS mode is selected.
LOW WATER LIGHT	When lit, indicates additional water is required to operate the steamer.
COOKING MODE	TIMED: Turns the steamer on. Steamer maintains idle temperature. Activating the timer initiates cooking temperature. At the end of the timed cycle, an audible alarm sounds and the steamer returns to idle temperature. OFF: Turns the steamer off. CONTINUOUS: Turns the steamer on. Steamer will maintain cooking temperature.
TIMER	Sets cooking time (0 to 60 minutes). An audible alarm will sound at the end of the timed cycle.

Using The Timer

When the TIMED mode is selected, the steamer comes up to idle temperature (lower than the cooking temperature). The operator then selects the desired time with the timer control. This quickly brings the steamer up to cooking temperature.

At the end of the timed cycle, the steamer returns to the idle temperature. In CONTINUOUS mode, the timer can also be used to time cooking. At the end of the timed cycle, an audible alarm will sound but the steamer remains at cooking temperature instead of returning to idle temperature.

The steamer takes approximately 10 minutes to warm up before cooking can begin. The heater light turns off when the steamer is ready.

OPERATING THE STEAMER

1. Close the drain valve.
2. Open the door and pour water into the cooking compartment filling it to the water level mark. (The water level mark is visible on the back wall of the steamer).
3. Select TIMED or CONTINUOUS on the cooking mode switch.
4. Close door and wait approximately 10 minutes for the heater light to go off. This indicates the steamer is ready.

SHUTDOWN

1. Turn cooking mode switch to OFF.
2. Allow the steamer to cool.
3. Open the drain valve and drain the water from the steamer.
4. Open the compartment door to allow the inside to dry out.
5. Follow the CLEANING instructions in this manual.

STEAM COOKING

Preparation

Vegetables, fruits, meats, seafood and poultry should be prepared normally by cleaning, separating, cutting, removing stems, etc. Root vegetables should be cooked in a perforated pan. Other vegetables may be cooked in a perforated pan unless juices are being saved. Liquids can be collected in a solid 12" x 20" (30.5 x 50.8 cm) pan placed under a perforated pan. Perforated pans are used for frankfurters, hot dogs and similar items when preserving the juices is unnecessary. Solid pans are good for cooking puddings, rice and hot breakfast cereals. Vegetables and fruits are cooked in solid pans in their own juices to retain broth. Canned foods can be heated in their opened cans placed in 12" x 20" (30.5 x 50.8 cm) solid pans, or the contents may be poured into solid pans.

Frozen Food Items

Frozen foods should be separated into smaller pieces to allow more efficient cooking.

Precooked frozen dishes that cannot be cooked in the covered containers in which they are packed should use a pan cover if they require more than 15 minutes of cooking time. When a cover is used, approximately $^{1}/_{3}$ additional cooking time is necessary.

The cooking time for frozen foods depends on the amount of defrosting required. If time permits, allow the frozen foods to partially thaw overnight in a refrigerator. This will reduce their cooking time.

ACCEPTABLE PAN SIZES

The steamer compartment is designed to accept combinations of the following size 12" x 20" (30.5 x 50.8 cm) pans (either solid or perforated):

MODEL	PAN DEPTH	INCHES	1	2.5	4	6
		mm	25	64	102	152
HPX3	Total Quantity of Pans		6	3	2	1
HPX5			10	5	3	2

COOKING TIPS

Keep hot food holding time to a minimum to produce the most appetizing results.

After steaming, sausage, chicken or fish may be browned in a radiant broiler.

Save juice from fish, chicken, turkey or vegetables to make soups, sauces or casserole dishes.

Vegetables retain their color and are more nutritious if you schedule cooking of fresh vegetables so they will be served soon after cooking. If they are prepared in advance, plunge into cold water (with ice is recommended), drain thoroughly and refrigerate until needed. Reheating will take approximately 5 to 10 minutes, depending on amount and variety.

Prepare small batches. Cook only enough to start serving, then cook additional amounts to meet demand.

CLEANING

CAUTION: Never use high chlorine or bleach solution for cleaning door gasket. Never use steel wool or other metallic pads to clean the steamer.

At The End Of Each Day:

- Follow shutdown procedures.
- Remove stainless steel pan supports and clean in a sink (Fig. 3).
- Clean the drain opening and make sure it is clear.
- Use a nonabrasive cleaner to remove discolorations.
- Pull out the vent baffle assembly and clean with hot, soapy water. To remove, lift the assembly straight up (Fig. 3).
- Wipe the interior of the steamer with hot, soapy water. Use a soft cloth or sponge.
- Rinse thoroughly with warm, clean water.
- Dry with a clean, dry cloth.
- Clean the exterior of the steamer with a damp cloth and polish with a soft, dry cloth.
- Leave door open at night after cleaning.



Fig. 3

MAINTENANCE

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WARNING: DISCONNECT ELECTRICAL POWER SUPPLY AND PLACE A TAG AT THE DISCONNECT SWITCH TO INDICATE YOU ARE WORKING ON THE CIRCUIT.

Steamer must be cleaned daily. See CLEANING on page 10.

TROUBLESHOOTING

SYMPTOM	POSSIBLE CAUSE	CORRECTIVE ACTION
Steamer will not operate.	No power to steamer.	Make sure power is connected to steamer or power cord is plugged in.
	Steamer not turned on.	Turn steamer power switch to the ON position.
	Drain valve is open.	Close drain valve and add specified amount of water to steam compartment.
	No water in steam compartment.	Add specificied amount of water to compartment.
	No time set on timer.	Dial specified steam time and turn on steamer.
	Door not tightly closed.	Close door.
	Problem with door switch.	Call your local Hobart service office.

SERVICE

Contact your local Hobart service office for any repairs or adjustments needed on this equipment.